

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

MEMORANDUM

Date: April 27, 2018

Subject: Efficacy Review for SU 393, EPA File Symbol 875-ROL

(DP Barcode: 444862, E-Submission: 24902)

From: Thao Pham

Efficacy Evaluation Team Product Science Branch

Antimicrobials Division (7510P)

Thru: Kristen Willis, Team Leader

Product Science Branch

Antimicrobials Division (7510P)

To: Zeno Bain, Team 33 / Aline Heffernan

Regulatory Management Branch I Antimicrobials Division (7510P)

Applicant: Diversey, Inc.

P.O. Box 19747

Charlotte, NC 28219-0747

Formulation from the Label:

Active Ingredient(s)	<u>% by wt.</u>
2-propanol	24.7500%
Lactic Acid	4.9984%
Alkyl (60% C14, 30% C16, 5% C12, 5% C18)	
dimethyl benzyl ammonium chlorides	0.0025%
Alkyl (68% C12, 32% C14) dimethyl ethyl benzyl ammonium chlorides	0.0025%
Other Ingredients	70.2466%
Total	100.0%

I BACKGROUND

Product Description (as packaged, as applied): Ready-to-use liquid

Submission type: New registration

Currently registered efficacy claim(s): none

Requested action(s): Register sanitization claims against bacteria.

Documents considered in this review:

- Letter from applicant to EPA dated December 6, 2017
- Data Matrix (EPA Form 8570-35)
- 16 efficacy studies (MRID 50416312-50416327)
- Proposed label dated 2/16/18
- Confidential Statement of Formula (EPA Form 8670-4) dated 11/21/17.

II PROPOSED DIRECTIONS FOR USE

"To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

- 1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse. SU 393 can be used as the detergent or general cleaner. Apply SU 393 to the surface. Rinse with water or wipe clean. Allow to dry.
- 2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least 30 seconds.
- 3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Non-Food Contact Surfaces:

- 1. Pre-clean heavily soiled hard non-porous surfaces.
- 2. Apply Use Solution until thoroughly wet.
- 3. Let stand for one (1) minute.
- 4. Wipe surfaces (or let air dry)."

III STUDY SUMMARIES

1.	MRID	50416312	Study Com	pletion	Date:	08/04/1	7
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide			
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	222			
Test organism	n(s)	Staphylococcus	aureus (ATC	C 6538)			
⊠ 1 □ 2 □ 3	□ 4+						
Test Method		Accuratus Lab S	Services Proto	ocol #JD	0104251	7.GDST.:	2,
		AOAC Germicid	al and Deterg	gent San	itizing Ac	tion of	
		Disinfectants (co	opy provided)				
Application M	lethod	Liquid					
Test	Name/ID	SU 393 FM011	SU 393 FM011030				
Substance	Lots	01149D3, 0114	9D4, 01149D	5			
Preparation	□1□2⊠3	Tested Concent	ration: LCL				
	Preparation	Ready-to-use					
Soil load		No organic soil I	oad				
Carrier type,	per lot	Not Applicable					
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH	
Neutralizer		Letheen Broth +	0.14% Lecith	nin + 1.0	% Tween	80	
Reviewer con	nments	N/A					
(i.e. protocol d	(i.e. protocol deviations and						
amendments,	retesting,						
control failures	s, etc.)						

2.	MRID	50416313	Study Com	pletion	Date:	08/04/1	7	
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide				
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	221				
Test organism	n(s)	Escherichia coli	(ATCC 1122	9)				
⊠ 1 □ 2 □ 3	□ 4+							
Test Method		AOAC Germicid	Accuratus Lab Services Protocol #JD01042517.GDST.1, AOAC Germicidal and Detergent Sanitizing Action of Disinfectants (copy provided)					
Application M	lethod	Liquid						
Test	Name/ID	SU 393 FM011	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D4, 01149D)5				
Preparation	□1□2⊠3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil I	oad					
Carrier type, #	per lot	Not Applicable						
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80		
Reviewer con	nments	N/A						
(i.e. protocol d	eviations and							
amendments,	retesting,							
control failures	s, etc.)							

3.	MRID	50416314	Study Com	nletion	Date:	08/04/1	7
Study Objecti		Food Contact Sa			<u> </u>	00/0 1/1	
Testing Lab, I		Accuratus Lab S					
Test organism		Pseudomonas a			442)		
⊠1□2□3□	• •		3		,		
Test Method		Accuratus Lab S	Services Proto	ocol #.ID	01042517	7 GDST 8	3
1 oot mounda		AOAC Germicid					,
		Disinfectants (co	•	•			
Application M	lethod	Liquid	- p, p. o				
Test	Name/ID	SU 393 FM011030					
Substance	Lots	01149D3, 0114					
Preparation		Tested Concent					
	Preparation	Ready-to-use					
Soil load		No organic soil I	oad				
Carrier type, #	per lot	Not Applicable					
Test condition		Contact time	30 sec.	Temp	24.5°C	RH	
Neutralizer		Letheen Broth + 0.14% Lecithin + 1.0% Tween 80					
Reviewer com	nments	Neutralization confirmation control failed for testing on 6/8/17,					
(i.e. protocol de	eviations and	due to growth in Phosphate Buffer Dilution Water (PBDW)					
amendments,	retesting,	sterility control plates. Neutralization confirmation testing was					
control failures	, etc.)	repeated for PB	DW sterility c	ontrol pla	ates on 6	/20/18.	

4.	MRID	50416315	Study Com	pletion	Date:	08/04/1	7	
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide				
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	244				
Test organism	n(s)	Escherichia coli	O157:H7 (A7	TCC 438	95)			
⊠ 1 □ 2 □ 3	□ 4+							
Test Method		AOAC Germicid	Accuratus Lab Services Protocol #JD01042517.GDST.4, AOAC Germicidal and Detergent Sanitizing Action of Disinfectants (copy provided)					
Application M	lethod	Liquid						
Test	Name/ID	SU 393 FM011	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D5					
Preparation	□1⊠2□3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil I	oad					
Carrier type,	per lot	Not Applicable						
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80		
Reviewer con	nments	N/A						
(i.e. protocol d								
amendments,								
control failures	s, etc.)							

5.	MRID	50416316	Study Com	pletion	Date:	08/04/1	7
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide			
Testing Lab,	Lab Study ID	Accuratus Lab S	Services, A23	245			
Test organism	n(s)	Salmonella ente	rica (ATCC 1	0708)			
⊠ 1 □ 2 □ 3	□ 4+						
Test Method		AOAC Germicid	Accuratus Lab Services Protocol #JD01042517.GDST.6, AOAC Germicidal and Detergent Sanitizing Action of Disinfectants (copy provided)				
Application M	lethod	Liquid					
Test	Name/ID	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D5				
Preparation	□1⊠2□3	Tested Concent	ration: LCL				
	Preparation	Ready-to-use					
Soil load		No organic soil I	oad				
Carrier type,	# per lot	Not Applicable					
Test condition	ns	Contact time	30 sec.	Temp	24.5°C	RH	
Neutralizer		Letheen Broth +	0.14% Lecith	nin + 1.0	% Tween	80	
Reviewer con (i.e. protocol d amendments, control failures	eviations and retesting,	N/A					

6.	MRID	50416317	Study Co	ompletion	Date:	08/03/	17		
Study Object	ive	Non-Food Cont	act Surfac	e Sanitizer					
Testing Lab,	Lab Study ID	Accuratus Lab	Services, A	A23272					
Test organis	m(s)	Klebsiella pneu	Klebsiella pneumoniae (ATCC 4352)						
⊠ 1 □ 2 □ 3	□ 4+								
Test Method		Modified ASTM	1153-14,	Standard T	est Metho	d for Ef	ficacy of		
		Sanitizers Reco	mmended	l for Inanim	ate Non-F	ood Co	ntact		
		Surfaces (copy	provided);	Protocol #	JD010425	517.NFS	5.2		
Application I	Method	Sprayed at a di	stance of 6	6-8 inches f	for 3 spray	/S			
Test	Name/ID	SU 393 FM011	030						
Substance	Lots	01149D3, 0114	9D4, 0114	9D5					
Preparation	□1□2⊠3	Tested Concen	tration: LC	L					
	Preparation	Ready-to-use							
Soil load		No organic soil	load						
Carrier type,	# per lot	5 glass carriers	(1-inch x	1-inch) per	batch con	taminat	ed with		
	-	0.01 mL culture)						
Test condition	ons	Contact time	1 min	Temp	20.0°C	RH	32%		
Neutralizer		Chambers Med	lia						
Reviewer cor	mments	Through email correspondence, the applicant identified the							
(i.e. protocol o	deviations and	composition of "chambers media" as: "1.25 mL/L 0.25N							
amendments,	•	Phosphate Buffer Stock Solution, 40 g/L soy lecithin granules,							
control failure	s, etc.)	and 280 mL/L 1	ween 80."	1					

7.	MRID	50416318	Study Co	ompletion	Date:	08/03/	/17
Study Object	ive	Non-Food Cont	act Surfac	e Sanitizer			
Testing Lab,	Lab Study ID	Accuratus Lab	Services, A	A23273			
Test organis	m(s)	Staphylococcus aureus (ATCC 6538)					
⊠ 1 □ 2 □ 3	□ 4+						
Test Method		Modified ASTM 1153-14, Standard Test Method for Efficacy of					
		Sanitizers Reco	mmended	l for Inanim	ate Non-F	ood Co	ntact
		Surfaces (copy	provided);	Protocol #	JD010425	517.NFS	5.1
Application I	Method	Sprayed at a di	stance of 6	6-8 inches f	for 3 spray	/S	
Test	Name/ID	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D4, 0114	9D5			
Preparation	□1□2⊠3	Tested Concen	tration: LC	L			
	Preparation	Ready-to-use					
Soil load		No organic soil	load				
Carrier type,	# per lot	5 glass carriers	(1-inch x	1-inch) per	batch con	taminat	ed with
	-	0.02 mL culture	· }				
Test condition	ons	Contact time	1 min	Temp	21.4°C	RH	29%
Neutralizer		Letheen Broth -	+ 0.14% Le	ecithin + 1.0	0% Tween	80	
Reviewer cor	mments	N/A					
(i.e. protocol o	deviations and						
amendments,	retesting,						
control failure	s, etc.)						

8.	MRID	50416319	Study Com	pletion	Date:	08/04/1	7
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide			
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	274			
Test organism	n(s)	Listeria monocytogenes (ATCC 49594)					
⊠ 1 □ 2 □ 3	□ 4+						
Test Method		Accuratus Lab S	Services AO	AC Gern	nicidal an	d Deterg	jent
		Sanitizing Action	n of Disinfecta	ants (<i>cop</i>	y provide	ed)	
Application M	lethod	Liquid					
Test	Name/ID	SU 393 FM011	030		•		
Substance	Lots	01149D3, 01149D5					
Preparation	□1⊠2□3	Tested Concent	ration: LCL				
	Preparation	Ready-to-use					
Soil load		No organic soil I	oad				
Carrier type,	# per lot	Not Applicable					
Test condition	ns	Contact time	30 sec.	Temp	26.0°C	RH	
Neutralizer		Letheen Broth +	0.14% Lecith	nin + 1.0	% Tween	80	
Reviewer con	nments	N/A					
(i.e. protocol d	eviations and						
amendments,	retesting,						
control failures	s, etc.)						

9.	MRID	50416320	Study Com	pletion	Date:	08/04/1	7
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide			
Testing Lab,	Lab Study ID	Accuratus Lab S	Services, A23	275			
Test organism	n(s)	Cronobacter sal	kazakii (ATCC	12868)			
⊠ 1 □ 2 □ 3	□ 4+						
Test Method		AOAC Germicid	Accuratus Lab Services Protocol #JD01042517.GDST.3, AOAC Germicidal and Detergent Sanitizing Action of Disinfectants (copy provided)				
Application M	lethod	Liquid					
Test	Name/ID	SU 393 FM011	SU 393 FM011030				
Substance	Lots	01149D3, 0114	9D5				
Preparation	□1⊠2□3	Tested Concent	ration: LCL				
	Preparation	Ready-to-use					
Soil load		No organic soil I	oad				
Carrier type,	# per lot	Not Applicable					
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH	
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80	
Reviewer con (i.e. protocol d amendments, control failures	eviations and retesting,	N/A					

10.	MRID	50416321	Study Com	pletion	Date:	08/11/1	7	
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide				
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	277				
Test organism	n(s)	Salmonella ente	Salmonella enterica (ATCC 13311)					
⊠1□2□3□	□ 4+							
Test Method		Accuratus Lab S AOAC Germicid					7,	
		Disinfectants (co	•	•	mzmg 710	11011 01		
Application M	lethod	Liquid						
Test	Name/ID	SU 393 FM011	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D5					
Preparation	□1⊠2□3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil I	oad					
Carrier type, #	per lot	Not Applicable						
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80		
Reviewer com	nments	N/A						
(i.e. protocol de	eviations and							
amendments,								
control failures	s, etc.)							

		T			_		_	
11.	MRID	50416322	Study Com		Date:	08/11/1	7	
Study Objecti	ve	Food Contact Sa	anitizer – Nor	n-Halide				
Testing Lab, I	_ab Study ID	Accuratus Lab S	Services, A23	444				
Test organism	n(s)	Escherichia coli O26:H11 (STEC) (ATCC BAA-2196)						
☑ 1 □ 2 □ 3 □	□ 4+							
Test Method		AOAC Germicid	Accuratus Lab Services Protocol #JD01052317.GDST.1, AOAC Germicidal and Detergent Sanitizing Action of Disinfectants (copy provided)					
Application M	lethod	Liquid	Liquid					
Test	Name/ID	SU 393 FM011	SU 393 FM011030					
Substance	Lots	01149D3, 0114	9D5					
Preparation	□ 1 ⊠ 2 □ 3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil I	oad					
Carrier type, #	per lot	Not Applicable						
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80		
Reviewer com	nments	N/A						
(i.e. protocol de								
amendments,	•							
control failures	, etc.)							

12.	MRID	50416323	Study Com	pletion	Date:	08/11/1	7		
Study Objecti	ve	Food Contact Sa	Food Contact Sanitizer – Non-Halide						
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	445					
Test organism	n(s)	Escherichia coli	O45:H2 (STE	EC) (ATO	CC BAA-2	2193)			
⊠ 1 □ 2 □ 3	□ 4+								
Test Method		Accuratus Lab S AOAC Germicid Disinfectants (co	al and Deterg	gent San			2,		
Application M	lethod	Liquid							
Test	Name/ID	SU 393 FM011	030						
Substance	Lots	01149D3, 0114	9D5						
Preparation	□1⊠2□3	Tested Concent	ration: LCL						
	Preparation	Ready-to-use							
Soil load		No organic soil I	oad						
Carrier type,	# per lot	Not Applicable							
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH			
Neutralizer		Letheen Broth + 0.14% Lecithin + 1.0% Tween 80							
Reviewer con	nments	N/A							
(i.e. protocol d									
amendments,	retesting,								
control failures	s, etc.)								

13.	MRID	50416324	Study Com	pletion	Date:	08/11/1	7	
Study Objecti	ve	Food Contact Sanitizer – Non-Halide						
Testing Lab, I	Lab Study ID	Accuratus Lab S	Services, A23	446				
Test organism	n(s)	Escherichia coli	O111:NM (S	TEC) (A	TCC BAA	-2440)		
⊠ 1 □ 2 □ 3	□ 4+							
Test Method		Accuratus Lab S AOAC Germicid Disinfectants (co	al and Deterg	gent San			3,	
Application M	lethod	Liquid						
Test	Name/ID	SU 393 FM011	030					
Substance	Lots	01149D3, 0114	9D5					
Preparation	□1⊠2□3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil I	oad					
Carrier type,	# per lot	Not Applicable						
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth + 0.14% Lecithin + 1.0% Tween 80						
Reviewer con (i.e. protocol d amendments, control failures	eviations and retesting,	N/A						

14.	MRID	50416325	Study Com	pletion	Date:	50416325 Study Completion Date: 08/09/17						
Study Objecti	ve	Food Contact Sanitizer – Non-Halide										
Testing Lab, I	Lab Study ID	Accuratus Lab S	Accuratus Lab Services, A23479									
Test organism	n(s)	Escherichia coli	O121:H19 (S	STEC) (A	TCC BA	A-2219)						
⊠ 1 □ 2 □ 3	□ 4+											
Test Method		Accuratus Lab S					4,					
		AOAC Germicid	•	•	itizing Ac	tion of						
A 1' (' B)		Disinfectants (co	opy proviaea)									
Application M		Liquid										
Test	Name/ID	SU 393 FM011	030									
Substance	Lots	01149D3, 0114	9D5									
Preparation	□1⊠2□3	Tested Concent	ration: LCL									
	Preparation	Ready-to-use										
Soil load		No organic soil I	oad									
Carrier type, #	per lot	Not Applicable										
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH						
Neutralizer		Letheen Broth + 0.14% Lecithin + 1.0% Tween 80										
Reviewer con	nments	N/A										
(i.e. protocol d	eviations and											
amendments,	retesting,											
control failures	s, etc.)											

15.	MRID	50416326	Study Com	pletion	Date:	08/09/1	7	
Study Objecti	ve	Food Contact Sanitizer – Non-Halide						
Testing Lab,		Accuratus Lab Services, A23480						
Test organism		Escherichia coli			TCC BA	A-2192)		
	• •		0 1 1011110 (0	, i = 0) (,		,		
Test Method	<u> </u>	Accuratus Lab S	Porviose Brote	2001 # ID	0105221	7 CDST		
rest wethou		Accuratus Lab S					5,	
		AOAC Germicid	•		ilizing Ac	tion oi		
		Disinfectants (co	opy proviaea)					
Application M		Liquid						
Test	Name/ID	SU 393 FM011	030					
Substance	Lots	01149D3, 0114	9D5					
Preparation	□1⊠2□3	Tested Concent	ration: LCL					
	Preparation	Ready-to-use						
Soil load		No organic soil load						
Carrier type,	# per lot	Not Applicable						
Test condition		Contact time	30 sec.	Temp	25.0°C	RH		
Neutralizer		Letheen Broth +	0.14% Lecitl	nin + 1.0	% Tween	80		
Reviewer con	nments	For testing performed on 6/27/17, the technician documented						
(i.e. protocol d	eviations and	the amount of test culture added to the flask containing the						
amendments,		test substance as 99.0 mL, as opposed to 1.0 mL, as specified						
control failures	O .	in the protocol. Based on the inability to confirm the amount of						
	, /	test culture added, the study was repeated on 7/24/17, except						
		for the neutralization confirmation controls, which were						
		unaffected by the deviation.						
		Turianecieu by in	e uevialiuli.					

16.	MRID	50416327	Study Com	pletion	Date:	08/04/1	7		
Study Objecti	ive	Food Contact Sanitizer – Non-Halide							
Testing Lab, I	Lab Study ID	Accuratus Lab S	Accuratus Lab Services, A23513						
Test organism	n(s)	Escherichia coli	O103:H11 (S	STEC) (A	TCC BAA	A-2215)			
⊠ 1 □ 2 □ 3	□ 4+								
Test Method		Accuratus Lab S	Services Proto	ocol #JD	01061217	7.GDST,			
		AOAC Germicid	al and Deterg	gent San	itizing Ac	tion of			
		Disinfectants (co	opy provided)						
Application N	lethod	Liquid							
Test	Name/ID	SU 393 FM011	030						
Substance	Lots	01149D3, 0114	9D5						
Preparation	□1⊠2□3	Tested Concentration: LCL							
	Preparation	Ready-to-use							
Soil load		No organic soil I	oad						
Carrier type,	# per lot	Not Applicable							
Test condition	ns	Contact time	30 sec.	Temp	25.0°C	RH			
Neutralizer		Letheen Broth +	0.14% Lecith	nin + 1.0	% Tween	80			
Reviewer con	nments	N/A							
(i.e. protocol d	eviations and								
amendments,	retesting,								
control failures	s, etc.)								

IV STUDY RESULTS

Food Contact Sanitization – Bactericidal Efficacy

MRID	Organism	P	ercent Reducti	on	Geometric
		Lot 01149D3	Lot 01149D4	Lot 01149D5	Mean (Average Log ₁₀)/Carrier
	30 second	contact time, r	eady-to-use, no	soil load	
50416312	Staphylococcus aureus (ATCC 6538)	>99.999	>99.999	>99.999	7.56
50416313	Escherichia coli (ATCC 11229)	>99.999	>99.999	>99.999	7.76
50416314	Pseudomonas aeruginosa (ATCC 15442)	>99.999	-	>99.999	7.57
50416315	Escherichia coli O157:H7 (ATCC 43895)	>99.999	-	>99.999	7.53
50416316	Salmonella enterica (ATCC 10708)	>99.999	-	>99.999	7.83
50416319	Listeria monocytogenes (ATCC 49594)	>99.999	-	>99.999	7.81

MRID	Organism	Р	ercent Reducti	on	Geometric
		Lot 01149D3	Lot 01149D4	Lot 01149D5	Mean (Average Log ₁₀)/Carrier
50416320	Cronobacter sakazakii (ATCC 12868)	>99.999	-	>99.999	7.26
50416321	Salmonella enterica (ATCC 13311)	>99.999	-	>99.999	7.88
50416322	Escherichia coli O26:H11 (STEC) (ATCC BAA-2196)	>99.999	-	>99.999	7.54
50416323	Escherichia coli O45:H2 (STEC) (ATCC BAA-2193)	>99.999	-	>99.999	7.67
50416324	Escherichia coli O111:NM (STEC) (ATCC BAA-2440)	>99.999	-	>99.999	7.49
50416325	Escherichia coli O121:H19 (STEC) (ATCC BAA-2219)	>99.999	-	>99.999	7.56
50416326	Escherichia coli O145:H18 (STEC) (ATCC BAA-2192)	>99.999	-	>99.999	7.51
50416327	Escherichia coli O103:H11 (STEC) (ATCC BAA-2215)	>99.999	-	>99.999	7.23

Non-Food Contact Sanitization – Bactericidal Efficacy

MRID	Organism	Pe	Percent Reduction				
	_	Lot 01149D3	Lot 01149D4	Lot 01149D5	Mean (Average Log ₁₀)/Carrier		
	30 second	contact time, re	eady-to-use, no	soil load			
50416317	Klebsiella pneumoniae (ATCC 4352)	>99.9	>99.9	>99.9	6.17		
50416318	Staphylococcus aureus (ATCC 6538)	>99.9	>99.9	>99.9	6.18		

V STUDY CONCLUSIONS

MRID	Claim	Surface Type	Application Method(s) and Dilution	Contact Time	Soil load	Diluent	Organism(s)	Data support tested conditions?
50416312, 50416313, 50416315, 50416316, 50416320, 50416321, 50416322, 50416323, 50416325, 50416325, 50416327	Sanitizer, food contact, bactericidal	Hard, non-porous surfaces	RTU, Liquid/Spray	30 seconds	none	none	 Staphylococcus aureus (ATCC 6538) Escherichia coli (ATCC 11229) Escherichia coli O157:H7 (ATCC 43895) Salmonella enterica (ATCC 10708) Listeria monocytogenes (ATCC 49594) Cronobacter sakazakii (ATCC 12868) Salmonella enterica (ATCC 13311) Escherichia coli O26:H11 (STEC) (ATCC BAA-2196) Escherichia coli O45:H2 (STEC) (ATCC BAA-2193) Escherichia coli O111: NM (STEC) (ATCC BAA-2440) Escherichia coli O121:H19 (STEC) (ATCC BAA-2219) 	Yes

							Escherichia coli O145:H18 (STEC) (ATCC BAA-2192) Escherichia coli O103:H11 (STEC) (ATCC BAA-2215)	
50416314	Sanitizer, food contact, bactericidal	Hard, non- porous surfaces	RTU, Liquid/Spray	30 seconds	none	none	Pseudomonas aeruginosa (ATCC 15442)	No, data is invalid due to neutralization confirmation control failure. Control should be run prior to and/or simultaneous to testing, not after. Repeat testing may be conducted to support this claim due to control failure.
50416317, 50416318	Sanitizer, non-food contact, bactericidal	Hard, non- porous surfaces	RTU, Liquid/Spray	1 minute	none	none	 Klebsiella pneumoniae (ATCC 4352) Staphylococcus aureus (ATCC 6538) 	Yes

VI LABEL COMMENTS

Label Date: 02/16/18

- 1. The proposed label claims that the ready-to-use product, SU 393, is an effective food contact sanitizer against the following bacteria on precleaned, hard, non-porous surfaces for a 30 second contact time:
 - Staphylococcus aureus (ATCC 6538)
 - Escherichia coli (ATCC 11229)
 - Escherichia coli O157:H7 (ATCC 43895)
 - Salmonella enterica (ATCC 10708)
 - Listeria monocytogenes (ATCC 49594)
 - Cronobacter sakazakii (ATCC 12868)
 - Salmonella enterica (ATCC 13311)
 - Escherichia coli O26:H11 (STEC) (ATCC BAA-2196)
 - Escherichia coli O45:H2 (STEC) (ATCC BAA-2193)
 - Escherichia coli O111: NM (STEC) (ATCC BAA-2440)
 - Escherichia coli O121:H19 (STEC) (ATCC BAA-2219)
 - Escherichia coli O145:H18 (STEC) (ATCC BAA-2192)
 - Escherichia coli O103:H11 (STEC) (ATCC BAA-2215)

These claims are **not acceptable**. Contact time for food contact surfaces should be labeled at a minimum of 1 minute. The data supports label claims for the above organisms as a food contact sanitizer on precleaned, hard, non-porous surfaces for a 1-minute contact time.

- 2. The proposed label claims that the ready-to-use product, SU 393, is an effective food contact sanitizer against the following bacteria on precleaned, hard, non-porous surfaces for a 30 second contact time:
 - Pseudomonas aeruginosa (ATCC 15442)

This claim is **not acceptable** as it is not supported by the submitted data. Testing failed simultaneous neutralization confirmation control and thus the data is invalid. Remove this organism from the label.

- 3. The proposed label claims that the ready-to-use product, SU 393, is an effective nonfood contact sanitizer against the following bacteria on precleaned, hard, non-porous surfaces for a 1-minute contact time:
 - Klebsiella pneumoniae (ATCC 4352)
 - Staphylococcus aureus (ATCC 6538)

These claims are **acceptable** as they are supported by the submitted data.

- 4. Make the following changes to the proposed label:
 - a. On page 2 of the label:
 - a) Remove or revise "This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces" to "This product was tested according to AOAC Germicidal and Detergent Test Standards for food contact surfaces.
 - b) Revise Salmonella typhimurium to Salmonella enterica to reflect the strain that was tested.
 - c) Remove "combination" from "Combination cleaner and sanitizer in one product" as this may imply that it is a one-step product.
 - d) Revise "...can be used to clean and sanitize in wet and dry environments" to "can be used to clean <u>or</u> sanitize, <u>when used according to the respective use instructions</u>". Using the product on a wet surface may result in dilution of the ready-to-use product so "wet environment" should be removed.
 - b. On page 3 of the label:
 - a) Under food contact sanitization, revise 99.99999% to 99.9999%.
 - b) Under non-food contact sanitization, revise 99.99% to 99.9%.
 - c. On pages 3 and 4 of the label, revise all contact times from 30 seconds to 1 minute.